

CENA-DINNER

ANTIPASTO FREDDO – COLD APPETIZERS

- BRUSCHETTA

Toasted homemade Italian bread topped with marinated tomatoes, garlic, basil, grana padano cheese, extra virgin olive oil

\$6.95
- PROSCIUTTO E MELONE

Seasonal melon wrapped with imported Italian ham

\$8.95
- CAPRESE

Sliced tomatoes, mixed greens, fresh buffalo mozzarella, basil, drizzled with balsamic and extra virgin olive oil

\$8.95
- CARPACCIO DI MANZO

Thinly sliced raw beef, topped with capers, red onions, arugula, grana padano cheese, drizzled with extra virgin olive oil and mustard aioli

\$8.95
- ANTIPASTO MISTO FOR TWO

Bruschetta, Prosciutto melon, beets, caprese, mixed greens

\$15.95

-
- POLENTA

Grilled polenta cakes with mushrooms, gorgonzola cheese in a marsala wine sauce

\$9.95
- FRITTURA DI CALAMARI

Lightly fried semolina coated calamari served with our homemade cocktail and tartar sauce

\$11.95
- ROLLATINI DI MELANZANE

Thin slices of grilled eggplant, rolled and baked with sundried tomatoes, basil, and goat cheese, in a tomato cream sauce

\$11.95
- TORTINO DI GRANCHIO

Pan fried crab cakes with organic mixed greens garlic and lemon aioli

\$11.95
- PORTOBELLO AI FUNGHI

Portabella mushroom topped with spinach and Gorgonzola cheese, in a balsamic red wine-infused demi-glace sauce

\$11.95
- VONGOLE

Fresh clams, diced tomatoes, basil, garlic, lemon with sauce

\$13.95

-
- ZUPPA

Homemade soup of the day

Cup \$5.95 Bowl \$6.95
- INSALATA DELLA CASA

Organic mixed greens, olives, red onion, cherry tomatoes, and shaved grana padano cheese with homemade balsamic vinaigrette

\$5.95
- INSALATA GRECA

Hearts of romaine lettuce, cucumber, red onions, olives, tomatoes, and feta cheese with homemade lemon vinaigrette

\$7.95
- INSALATA DI BARBABIETOLE

Roasted beets with organic greens, toasted walnuts and goat cheese, with homemade red wine vinaigrette

\$8.95
- INSALATA CESARE

Hearts of romaine lettuce with homemade croutons, grated grana padano cheese with homemade Cesar dressing

\$7.95
- INSALATA DI SPINACI

Crisp fresh baby spinach leaves, gorgonzola cheese, toasted almonds and pears with homemade raspberry vinaigrette

\$7.95
- INSALATA DI RUCOLA

Arugula, topped with avocado, brie cheese, toasted almonds in a citrus truffle oil dressing

\$8.95
- add grilled salmon

\$19.95

-
- MARGHERITA

Thin layer of tomato sauce, mozzarella cheese, fresh tomatoes, oregano and basil

\$13.95
- SALSICCIA

Thin layer of tomato sauce, Italian sweet sausage, mushrooms, roasted bell peppers

\$14.95
- PEPERONI

Thin layer of tomato sauce, mozzarella cheese and Italian peperoni

\$14.95

Whole wheat pizza available upon request

We use local organic meat, seafood and all fresh produce to guarantee the ultimate freshness in our homemade dishes.

Gluten free and whole wheat pastas available upon request. We can also make adjustments for your diet



CENA-DINNER

- CAPELLINI AL POMODORO** Angel hair pasta, fresh tomatoes, basil, extra virgin olive oil, garlic, light marinara sauce \$12.95
- PENNE ALLA SICILIANA** Tube pasta with eggplant, basil, fresh tomatoes, capers, topped with feta cheese in a marinara sauce \$13.95
- RIGATONI CON SALSICCIA** Tube pasta, with Italian sausage, fennel, red bell pepper, red onion and marinara sauce 15.95
- GNOCCHI** Potato dumplings, fresh homemade pesto sauce with a touch of cream, topped off with pine nuts \$13.95
- SPAGHETTI ALLA BOLOGNESE** Thin noodles with veal & vegetable ragu, plum tomato and Chianti Sauce \$15.95
- SPAGHETTI CON SALMONE** Pasta with fresh Atlantic salmon, spinach, diced tomato, roasted garlic, white wine sauce touch of marinara 17.95
- FETTUCINE CON PROSCIUTTO** Pasta with Prosciutto, mushrooms, green peas in a white wine cream sauce \$15.95
- FETTUCINI CHICKEN ALFREDO** Pasta with diced chicken breast and a classic alfredo sauce \$14.95
- FETTUCINE CON VITELLO** Diced veal, mushroom, spinach, sun-dried tomatoes, white wine and touch of demi-glace sauce 17.95
- LINGUINE TUTTOMARE** Pasta with fresh mixed seafood, fresh tomatoes, scallions, garlic, white wine and tomato sauce \$19.95
- LINGUINE FRADIAVOLA** Pasta with fresh clams, garlic, parsley, chili flakes, chardonnay wine and lemon infused sauce \$17.95
- RAVIOLI CON FUNGHI** Pasta stuffed with wild mushrooms, gorgonzola cheese cream sauce, and topped off with crushed walnuts \$15.95
- LOBSTER RAVIOLI** With broccoli, diced tomato, roasted garlic white wine sauce \$21.95
- RISOTTO** Italian Arborio rice, mushrooms, chicken broth and touch of cream \$13.95

ADD TO ANY PASTA: Chicken \$4.95 Prawns \$6.95 Sausage \$4.95 Veggies \$3.95

Gluten free and whole wheat pastas available upon request

All entrees are served with mashed potatoes and seasonal vegetables

- SALTIMBOCCA DI POLLO** Oven baked chicken breast topped with prosciutto, sage, and mozzarella cheese, with Madeira wine \$17.95
- POLLO DIJONAISE** Sautéed Chicken breast with sun-dried tomato, capers, lemon white wine and Dijon mustard sauce \$17.95
- LEMON RISOTTO ALLA PESCATORE** Italian rice fresh mixed seafood and saffron tomato sauce \$19.95
- VITELLO AI CAPPERI** Sautéed tender veal scaloppini with capers, in a Pinot Grigio lemon sauce \$24.95
- VITELLO AL MARSALA** Sautéed tender Veal scaloppini with mushrooms and marsala wine sauce \$24.95
- SOLE ALLA MILANESE** Breaded fresh filet of sole in a lemon garlic and white wine sauce 21.95
- GRIGLIATA DI SALMONE** Grilled Fresh Atlantic salmon, sun-dried tomatoes, capers, white wine and basil \$21.95
- GAMBERI ALLA MEDITERRANEA** prawns, mushroom, diced tomato, scallions, feta cheese, olives, white wine and lemon sauce \$22.95
- BISTECCA GRIGLIATA** Grilled NY steak with brandy, demi-glace and gorgonzola butter sauce \$25.95

CHEESE PIZZA \$8.95 add pepperoni \$3.95
PENNE MARINARA or BUTTTER \$7.95 add chicken or sausage \$3.95
SAUTEED SPINACH \$6.95 **SAUTEED VEGETABLES** \$5.95 **FRENCH FRIES** \$3.95

Our beautiful Wine Cellar and Italian garden are available for private parties and special occasions.